

# Hawaii MARINE LIFESTYLES

HAWAII MARINE B SECTION

MAY 27, 2005



A young Japanese visitor mounts the horse that was especially selected for her by the horseback trail guide. Located across China Man's Hat on route 83, the Kualoa Ranch offers one- and two-hour horseback trail rides, which take visitors throughout the nearly 4,000-acre ranch.



Above, lower left — Mounted atop trust-worthy trail horses, 20 visitors from Indonesia, Japan, Sri Lanka and the United States, begin a one-hour, mid-afternoon trail ride at Kualoa Ranch. Countless guests from countries all over the world have enjoyed the panoramic vistas of the North Shore while horseback riding at the ranch.

## HOOF'N' AROUND



### Kualoa Ranch offers visitors a view of Oahu's North Shore on horseback

**Story and Photos By Millie Perera**  
*Managing Editor*

**KAAAWA, Hawaii** — Horseback riding. It's as universally popular as countless other outdoor activities that are available on the island of Oahu.

One of the most famous places to go horseback riding on the island is at the

Kualoa Ranch, according to Kerri Padeken, horseback trail ride supervisor.

Located across from China Man's Hat on route 83, the Kualoa Visitor's Center welcomes all as they drive down the extended driveway. As visitors disembark their transportation, they enter the center where they can buy memorabilia or have a quick bite to eat before mounting their steeds for either a one- or two-hour ride. Most of the true horse lovers, however, go directly to the stables to pet and otherwise get acquainted with the horses that they will spend the next few hours with.

Padeken said that this family owned business has been thriving since its early beginning in 1848. Although it is not certain when horseback rides were first offered, the former Los Gatos, Calif. native explained that the ranch offers the best horseback rides on the island.

"We have 40 horses here, and I can put 20 to 36 out on tours at one time, if necessary," she said. "We always use an eight to one ratio — meaning that with every eight riders, there is one tour guide that goes with them."

Once prospective riders have purchased their tickets and the time has come for them to mount, horseback trail guides collect the tickets, separate the English speakers from the Japanese speakers and give all safety and riding instructions in their respective languages. Trail guides explain how to "neck rein" the horses in order to make them turn to the left or to the right; how to make them stop and go; and how to maintain control of the animal so it doesn't stop to eat or drink.

"It doesn't hurt the horses to eat or drink when they are ridden, but we warn against having the riders allow them to do that because of the dangers

that it may cause," said Padeken. "For instance, if someone's horse stops to eat, they may get left behind. And, once the horse realizes that he is away from his 'friends,' he may run to catch up to the other horses. That may prove to be dangerous for an inexperienced rider."

Padeken said that the trail guides are constantly on the lookout for anything that might be dangerous for the riders and horses. Their job is to ensure that the riders enjoy the experience, and that they — and not so much the horses, which are well trained and very disciplined — maintain control of their horses at all times.

Once the riders head out, they are treated to the spectacular view of the entire ranch, grazing horses, and the majesty of the mountains that flank them to the left and the blue of the ocean that peeks through the thick foliage to their right.

Along their ride from the stables to Kualoa Valley, riders encounter wild pigs, tropical flora and gargantuan trees that are indigenous to the island. Although overgrown with brush and weeds, historical World War II bunkers are readily recognizable to riders as they continue along the trail. According to Lillie Makaila, horseback trail guide, even the horses themselves are part of the rich history of the Kualoa Ranch.

"There is a lot of information on the Web about the ranch that's very interesting," said Makaila. "But what's really interesting is that some of the horses that used to be at the ranch were descendants of 'Man O' War.' We still have one of his descendants here; her name is 'Chocolate.'"

Although none of the ranch's trail horses are allowed to race through the

trail, most riders are content with the set pace that allows them the opportunity to take in all of the sights and sounds of the valley.

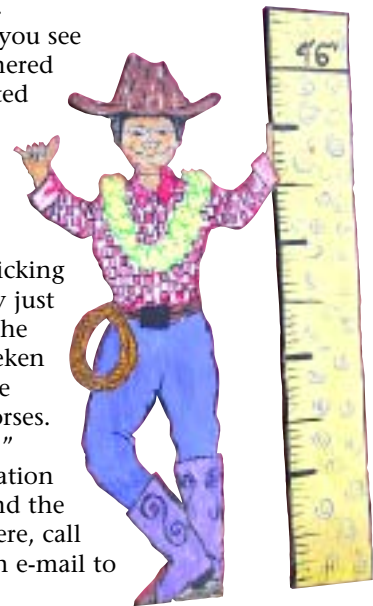
As the ride comes to an end, the experience and trail behind them, horse and riders return to the stables where they are met by more eager riders-to-be who have already been given their riding brief and safety instructions. Those instructions include reminders that the horseback trail supervisor said are strictly adhered to.

"Riders have to be 10-years-old or four feet, six inches tall and must be under 230 pounds, said Padeken. "We also ask the riders to keep control over their horse."

Ranch rules and safety precautions, according to Padeken, are for the protection of both horse and rider, explaining that the horses are not pets, but well trained, trail horses.

"Where else can you see horses as well-mannered as these?" she pointed out as the horses with riders atop stood, patiently waiting in a group of 20 to begin their tour. "There is no kicking and scrapping. They just stand and wait for the tour to begin," Padeken explained. "They are very trustworthy horses. Great for beginners."

For more information on Kualoa Ranch and the activities offered there, call 237-8515 or send an e-mail to [info@kualoa.com](mailto:info@kualoa.com).



Visiting guests complete their one-hour trail ride and return to the stables at Kualoa Ranch. In addition to seeing the majestic mountains and valley, each witnessed a wild pig scurrying across their path and were treated to stories, one of which included the tale of a huge boulder that rolled off the mountain just nine months before — missing the horse trail by only a few feet.





# Splash Tuesdays keeps summer festive

New summer pool hours will keep members cool through summer heat

**Yibeli Galindo-Baird**  
*MCCS Marketing*

Memorial Day weekend usually marks the unofficial beginning of summer. While Hawaii does not really see much of a change in the weather, The Officers’ Club can handle the heat wave thanks to the return of Splash Tuesdays and the new summer pool hours kicking off this Tuesday.

Splash Tuesdays, which will run through Labor Day weekend, enable the family and friends of club members to enjoy the one perk that no other club on base can offer: the pool. With it’s unsurpassed views and intimate setting, the O’ Club pool offers an exclusive location in which to take advantage of the sun and enjoy the hospitality.

Poolside menu offerings this year will delight both the young and the young at heart. While the pool itself will be open from 10 a.m. to 2 p.m., Tuesday through Saturday, the Splash Tuesday Poolside Menu will be available from 11 a.m. to 1:30 p.m. Salads with burgers and hot dogs cooked to order on a poolside grill will make for a fulfilling lunch even the kids can enjoy. Beverages and snacks will also be offered.

On Sundays, the pool will be open from 10 a.m. to 4 p.m. Mondays and holidays, the pool will be closed. However, from Wednesday through Friday, poolside menu items will be available, although they will be cooked in the kitchen and can be ordered via a poolside phone and delivered to the pool area. On those days, the menu items will vary, slightly, but a keiki menu will also be available.

More than just about food, Splash Tuesdays in particular will also be about family fun. Families can bring and play their own games.



Cpl. Jessica M. Mills  
**Raymond Trouve, enjoys a cool swim in the heat of summer. The Officers’ Club aboard Marine Corps Base Hawaii, Kaneohe Bay, offers the perfect way to cool down with Splash Tuesdays at The Officers’ Club Pool. Kicking off this Tuesday through Labor Day weekend, special grilled menu items will be cooked to order by the pool from 11 a.m. to 1:30 p.m.**

Music, courtesy of the club, will make this affair a festive, summertime tradition that allows working parents to visit their family at the pool and have lunch together in pleasurable environment, once a week. Who knows, there might even be enough time to dive in, splash around with the kids and put the uniform back on and get back to work to finish out the day.

For safety reasons, parents are asked to stay with their kids at the pool at all times. While a lifeguard will be on duty, parents or supervising adults are responsible for their children’s actions and whereabouts at all times.

This year The Officers’ Club received requests from the Kaneohe Officers’ Spouse Club for additional shading, particularly in the areas where children would be exposed to the

sun and intense heat for longer periods. To accommodate this request, the club is researching permanent and stylish shading options to ensure that pool goers can take part in Splash Tuesdays regardless of the sun’s intensity. In the meantime, while various temporary alternatives are tested, patrons are encouraged and welcome to open up the table umbrellas as needed.

“Of course, we want our members to enjoy the pool, especially now that it is starting to get hot again,” said The Officers’ Club General Manager Don Figueira. “When we were asked about adding more shade, we considered many options, and we are still looking into it. The important thing is that we are doing whatever our membership wants us to do because this is

their club, and we want them to come and enjoy what their dues are paying for. But they need to come.”

Splash Tuesday is just one of many reasons to become a club member. Being a member means that you’ll receive discounted pricing on menu items, complimentary pupus at special events and weekly gatherings, monthly coupons and much more.

In fact, now is the perfect time to join the club so you can take advantage of the new incentives available this spring. Through June 20, a national membership drive will reward new members who sign up for the Chase membership card with the opportunity to win a grand prize of a \$500 credit to be applied to their membership card.

For those who think their chances of winning that drawing may be too slim, Marine Corps Base Hawaii also offers an incentive that will make ears perk and toes tap — literally. New members from K-Bay or Camp Smith who sign up for the Chase membership card will also be entered to win an iPod mini, the latest in portable music at the touch of your fingers. All members who join the club by June 20 will also be entered automatically for a chance at the iPod.

Need more reasons? If you join by May 31, you will receive a family bowling pass to be redeemed at the family friendly K-Bay Lanes Bowling Center. The facility boasts 24 newly resurfaced wooden lanes that you and your family can enjoy before or after a fulfilling meal at the O’ Club. If you join the club in June, you can enjoy a complimentary lunch any day of the week.

Find your swimsuit or trunks, dust off your rubber ducky, and bring your brightest beach towel. Summertime is here and The Officers’ Club wants you there at its pool. If fun in the sun and shade at a private pool sound like a great way to kick off summer, then drop by the club.

For more details or to sign up, contact the club directly at 254-7650.

## MARINE CORPS COMMUNITY SERVICES

WWW.MCCSHAWAII.COM

### Possibilities in Paradise

**Kahuna’s Sports Bar & Grill**  
254-7660/7661

**Live Music** — There’s no better way to kick off Memorial Day weekend than with the live sounds of Neon blasting at Kahuna’s Sports Bar & Grill tonight, starting at 10 p.m.

**Karaoke and Logo Glass Night** — Looking for a spotlight?

**SM&SP**

All events are open to unaccompanied E-5 and below who are active duty Marines or Sailors. The SM&SP Office is located in Building 1629, inside the Kahuna’s Recreation Center. Get more details on activities at [mccshawaii.com](http://mccshawaii.com) under the “Semper Fitness” icon, or call 254-7593.

*Shank ‘n’ Slice Best Ball Golf Tournament:* Register now for this quarterly golf tourney to be held June 16 at 12:30 p.m. Cost is \$27 for E-5 and below, \$34 for E-6 and above. Bring your boss and show him or her who really rules the course. There is a limit of one boss per player and the sponsor must play with their guest. Check in at 11:30 a.m. Fees include green fees, cart, prizes, pupus and beverages. Prizes will be awarded.

*Xbox Tournament:* Think you’re the best at playing Halo 2? Then prove it at this tournament, happening June 4 at 10 a.m. at Kahuna’s Recreation Center. Four-person teams are required and the fees are \$5 per-player. Players must bring their own controller. Prizes will be awarded for the first-place team, which will play in the Inter-Service Tournament to be held in August. Register by Wednesday by calling 254-7593.

Drop by the club Saturday night to serenade the crowd with your personal rendition of your favorite song with karaoke.

The crowd will drink to your talent with Kahuna’s logo glasses that are available for \$5 and entitle patrons to discounted refills.

**Club Closed, but Recreation Center Remains Open** — While club patrons will not have the option of hanging out at their respective clubs, enlisted E-5 and below will be the envy of other Marines and Sailors as Kahuna’s Recreation Center will open its doors at 8 a.m. and provide a comfortable venue in which to unwind and enjoy some camaraderie, Monday.

Kahuna’s will reopen at 6 p.m. for those interested in eating. For details, call the Recreation Center at 254-7660.

**Dita Holifield & Red Handed Return** — She’s back. It’s the first Wednesday of the month and that means Dita Holified & Red Handed are back at the club to make some good ol’ country noise like nobody else can. The music begins at 8 p.m.

### Staff NCO Club

254-5481

**Memorial Day Hours** — The club will be closed Monday in recognition of Memorial Day.

### Officers’ Club

254-7650/7649

**Champagne Sunday Brunch** — Bring your family to The Officers’ Club from 10 a.m. to 1 p.m. to enjoy the club’s popular Champagne Sunday Brunch.

Among the items from which to choose are teriyaki beef, eggs Benedict, snow crab legs, bacon, Portuguese sausage, and much more.

Member pricing is \$17.50 plus \$3 with champagne, while nonmembers price is \$19.95 plus \$3 with

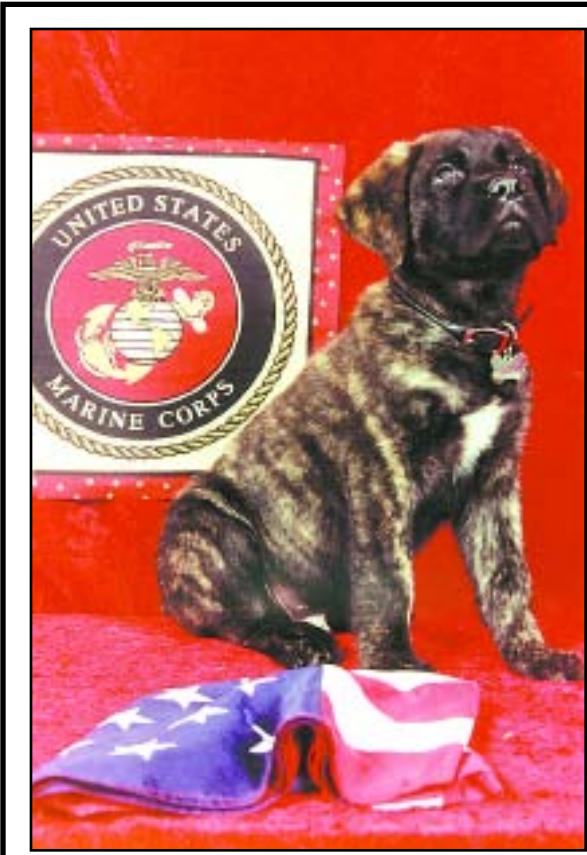


Photo Courtesy of Veterinary Treatment Facility

champagne. Children 8 to 12 pay only \$6.95; children 5 to 7 pay \$3.95. Brunch is free for children 4 and under.

Reservations are highly recommended. Call 254-7660 for seating arrangements.

**Memorial Day Hours** — The club will be closed Monday in recognition of Memorial Day.

**New Pool Hours** — Effective Tuesday, summer pool hours are in effect at The Officers’ Club as follows: Tuesday through Saturday 10 a.m. to 2 p.m. and Sunday 10 a.m. to 4 p.m. The pool will be closed on Mondays and holidays.

For more details, call 254-7650.

### Ongoing

**McKenna Motors BayFest Tickets on Sale** — The largest carnival and concert event of the

### Puppy dog tales

Jester (left), a 3-month-old Mastiff, came out ahead of 160 other entries in the first Cutest Pet Contest held by the Veterinary Treatment Facility. Jester, owned by Sgt. Ryan Summers from Headquarters Battalion and Stephanie Summers, was selected on the basis of “creativity, patriotism and photogenic appeal” according to Sgt. Chet Stugus, NCOIC of the VTF. Siblings Emma and Keats, Australian Shepherds, owned by Michael J. Walters, swayed the judges to award them second place. The entries will be displayed at the VTF in the coming weeks.



Photo Courtesy of Veterinary Treatment Facility

Windward side is back. Pre-sale tickets are now available for McKenna Motors BayFest taking place July 1 through 4 at Marine Corps Base Hawaii, Kaneohe Bay.

One ticket includes general one-day admission, three carnival rides and Papa John’s Pizza coupons. This \$39 value is available at Information, Tickets & Tours offices for only \$10. Call ITT at 254-7563 to get your ticket today.

**Marshall Plan Exhibit at the Base Library** — A new exhibit from the Hawaii Council for the Humanities called “The Marshall Plan: Cooperating to Rebuild Europe” will be on display through the end of this month.

This is also a good time to take a look at the Asian-Pacific American Heritage poster displays that can be seen throughout the library.

Books about or written by famous Asian-Pacific Americans will be set aside in recognition of Asian-Pacific Heritage Month celebrations as well.

For more details, call 254-7624.

**Order Your Lunch on the go at Kahuna’s** — Need to grab a bite to eat, but don’t have time to sit down at Kahuna’s? No problem — for quick and convenient pick up at the bar, just call the lunch pickup line at 254-4183 and place your lunch order between 10:30 a.m. and 1:15 p.m., Monday through Friday.

It’s just another way that Kahuna’s keeps you satisfied.

**Mongolian Barbecue at the Staff NCO Club** — Take part in the newest dinner alternative: Mongolian barbecue at the club.

Every Thursday from 5:30 to 8:30 p.m. enjoy a colorful and fresh selection of meats, vegetables, spices, oils, and other ingredients and create a dish that will satisfy your appetite.

Members pay 65 cents per ounce; nonmembers pay 75 cents per ounce. Reservations are highly recommended. For reservations and information, call 254-5481.

## MOVIE TIME

**Prices:** Adults, 12 and older, \$3; children 6 to 11, \$1.50 and children 5 and younger, free. Matinee prices are \$2 for adults, \$1 for children. Parents must purchase tickets for R-rated movies in person at the box office for children 16-years-old and younger. Sunday evenings, the price is \$1 for all patrons. Show your ID card at the box office.

Call 254-7642 for recorded information.

**Sneak Preview Policy:** One hour and 45 minutes prior to the movie, tickets will be issued to first priority patrons waiting in line, then second and third priority patrons.

Fever Pitch (PG-13)	Today at 7:15 p.m.
Beauty Shop (PG-13)	Today at 9:45 p.m.
Sin City (R)	Saturday at 7:15 p.m.
The Upside of Anger (R)	Saturday at 9:45 p.m.
Beauty Shop (PG-13)	Sunday at 2 p.m.
Guess Who (PG-13)	Sunday at 6:30 p.m.
Fever Pitch (PG-13)	Wednesday at 6:30 p.m.
The Amityville Horror (R)	Friday at 7:15 p.m.
The Upside of Anger (R)	Friday at 9:45 p.m.



Deployment

# Reunion’s shark-infested waters: part two

**Michele Adams-Thompson**  
*Hawaii Army Weekly*

*Part 6 of a 9-part series*

Shark infested waters don’t have to be bad as long as you know what the sharks look like, a little about their behaviors, and aren’t dragging a bunch of raw meat into the water with you. Why talk about reunion like this? Because we’re tempted to believe that you don’t have to know much about it, you just “do it.” We want to think that after a year apart we just get back to normal on some kind of auto-pilot. We’ve missed our Marine or Sailor so long and so hard, we can’t imagine that having him or her back can be anything but great.

Well, it sure will be great! But it will be other things, too. What are those other things? How do we know they’re part of this experience?

I’m a big believer in “discovery learning” and we’re all going to get plenty of that from reunion. But how we know there’s more to reunion than just happy bliss is this: the many military families that have done reunions after these long deployments in recent years have gone on record; they’ve been talking. The folks that track this stuff have been collecting the data and putting the info out there for the rest of us to use. If we’re smart, we’ll do exactly that. We’ll use the information learned about what the sharks look like and how they behave.

Your Marine or Sailor has been gone a long distance for a long time. Where he or she has been has not been a “nice” place but a very harsh one. On liberty, my husband kept marveling on getting a full night’s sleep, one not interrupted by an alert to go to the bunker or helicopters and planes landing nearby. The sound of silence was not an old tune but a

brand new joy to his current frame of mind. The simplest things were a happiness to him, things I take completely for granted. I know a lot of you can relate.

The Marine’s or Sailor’s world is not only physically harsh, but the mental and emotional conditions are just plain stark and obviously brutal at times. And in the cracks of what is going on there, they confess to wondering about things back home. Will my spouse and family need or want me anymore? Marines and Sailors know they are missing out on “regular” life and hunger for what they’re missing. When they get home, they tend to feel they have lost time to make up for even though there really is no way to do that. Life moves along somehow and the life they left did not “freeze-frame” where they left it.

Our worlds back here on the home-front haven’t been all ease either, as we all know first-

hand. And like our Marine or Sailor, we aren’t the same person anymore either. We’ve surprised ourselves with the crisis, big and small, that we’ve handled pretty well. We’ve discovered more inner strength and ingenuity than we previously realized we possessed. We are more accustomed to a new level of independence and as much as we’re glad he’s coming home, we know we don’t want to lose the growth we’ve gained. And while he or she may be feeling like they suddenly have personal space again just being back in their own home, we may feel our personal space shrinking. There are dynamics here that will effect our daily lives. Forget getting through these waters with little or no preparation!

We have a lot of good help. Contact Marine and Family Services at 257-7787 or contact MCCS One Source at [www.mccsonesource.com](http://www.mccsonesource.com) or (800) 433-6868.

## Easter Seal’s annual food extravaganza tempts palates

14th Annual Taste of Honolulu fundraiser returns with diverse collection of food and entertainment

**Press Release**  
*Communications Pacific*

**HONOLULU** — Honolulu’s annual summer gastronomic ritual of astronomic proportions, Easter Seals Hawaii’s 14th Annual Taste of Honolulu, will be held from June 24 to June 26, on the grounds of the Honolulu Civic Center.

Presented by The Harry and Jeanette Weinberg Foundation, the event is Hawaii’s foremost food, wine, and entertainment extravaganza. Many of Hawaii’s top restaurants will return to serve gourmet samplings to thousands over that gustatory weekend during these hours: 5 to 10 p.m. on June 24; 11 a.m. to 10 p.m. on June 25; and 11 a.m. to 7 p.m. on June 26.

Returning for the third year is the ever popular Chefs du Jour tent, which will again offer a seven-course tasting menu with each course prepared by a culinary celebrity from 6 to 9 p.m. on both nights. However, seating each night is limited to 400. Tickets for the Chefs du Jour dinner are \$100 per person and include a souvenir wine glass, wine tasting and valet parking. In addition, for \$1,000, Chefs du Jour ohana tables are available and also include reserved seating and two bottles of wine.

Patrons at Friday night Chefs du Jour tent will be treated to the culinary talents of Roy Yamaguchi of Roy’s Restaurant; Dean Okimoto of Nalo Farms; DK Kodama of Sansei Seafood & Sushi; Wade Ueoka of Alan Wong’s Restaurant; Hiroshi Fukui of Hiroshi’s Eurasian Tapas; Conrad Nonaka of the Culinary Institute of the

Pacific; and Russell Siu of 3660 On The Rise.

Guests attending on Saturday night will enjoy the cooking delights of Randall Ishizu of the J.W. Marriott at Ihilani Resort & Spa; Alan Takasaki of Le Bistro; Elmer Guzman of the Poke Stop; Jon Matsubara of the CanoeHouse Mauna Lani Resort; Jean-Pierre Maharibatcha of John Dominis Restaurant; and Neil Nakasone of The Pineapple Room.

Last year’s 13th anniversary “Taste” pushed the cumulative total of funds raised for Easter Seals over the years to more than \$2.1 million.

“We are excited to be working on the Taste of Honolulu again,” said John Howell, CEO of Easter Seals Hawaii. “It is even more special when you see how the funds raised at the Taste make such a big difference in the lives of so many Hawaii families.”

A \$3 admission fee will directly support the Easter Seals’ children’s programs. Senior citizens, age 65 and up, and children, 12 and under, are admitted free. Service members and their families will be admitted free before 3 p.m. on both Saturday and Sunday with a valid military I.D. for each person. Additional funds are raised through the sale of the scrip needed to get a “taste” of the participating restaurants’ delectables. No outside food, beverages or coolers are allowed. Free parking is available in the adjacent underground city lot, with access from Beretania and Alapai streets.

Since it began 13 years ago, Taste of Honolulu has raised a total of \$2.1 million for Easter Seals Hawaii. Easter Seals works with children and adults with disabilities, support-



Photo Courtesy of Communications Pacific

**Honolulu’s award-winning Chef Alan Wong was just one of many top chefs in Hawaii who participated in last year’s 13th Annual Taste of Honolulu flavorful fundraiser for Easter Seals Hawaii. This annual event is an extravaganza of food, wine and entertainment and has raised more than \$2.1 million over the span of 13 years.**

ing them as they achieve their individual levels of independence. Easter Seals has provided direct client service in Hawaii since 1946, with programs on Oahu, Kauai, Maui and the Big Island. Services include the Infant Early Intervention Program, Youth Services Extended School Day Program, Partnerships in Community Living Program, Assistive Technology Center, and Home & Community-Based Services for Adults. Every dollar raised by

Easter Seals Hawaii remains in the community.

More information about this year’s event can be found at the Taste of Honolulu’s Web site at [www.Taste808.com](http://www.Taste808.com). It features highlights of last year’s celebration and will provide the most up-to-date information about participating restaurants and entertainment for this year’s event. For more information about Easter Seals, contact Easter Seals Hawaii at 536-1015, or visit [www.EasterSealsHawaii.org](http://www.EasterSealsHawaii.org).

Asian-Pacific American Heritage Month

MCB Hawaii honors Asian-Pacific Americans

Editor's Note: In June 1977, Representatives Frank Horton of New York and Norman Y. Mineta of California introduced a House resolution to proclaim the first 10 days of May as Asian-Pacific Heritage Week. The following month, Senators Daniel Inouye and Spark Matsunaga introduced a similar bill in the Senate — both bills were passed. President Jimmy Carter signed a Joint Resolution on Oct. 5, 1978, making Asian-Pacific American

Week an annual celebration. Then, in May 1990, President George H.W. Bush designated May as Asian-Pacific American Heritage Month. During the month of May, which celebrates Asians and Pacific Islanders in the United States, a salute is extended to the Asian-Pacific American service members and civilian employees assigned to Marine Corps Base Hawaii, Kaneohe Bay.

Sgt. Ieremia K. Pau  
MarForPac, S-3

CAMP H.M. SMITH, Hawaii — Three British warships lay anchored offshore but none of the crew dared venture onto land. The natives seemed to be less savage than rumors would have had the Sailors believe. Though not savage or barbaric, they proved to be fierce warriors in battle — a fact the Sailors found out, according to Malama Meleiseal, author of Cambridge History of the Pacific Islanders.

This warrior mentality and spirit is carried through to new-age Samoan warrior, Sgt. Ieremia K. Pau, a training noncommissioned officer for Marine Forces Pacific, S-3. Like his ancestors, Pau has embraced his warrior instincts and joined the ranks of “the few.”

Pau, a full-blooded Samoan whose father and mother, left Samoa as the Vietnam War was ending, is a second generation American and the youngest of five siblings.

According to Sgt. Matt Nale, a training NCO, Pau lives up to his warrior heritage. “He and his brother who is a Staff Sergeant in the Corps, both hold their own in the field. Both are squared away grunts and fun guys to be around.”

“He is a pretty good guy. We goof on each other a lot and try to have fun,” said Sgt. Evan G. Williams, the NCO in charge of the Quick-Reaction Force. “He has his fair share of jokes on us to.”

“He is a joker,” Nale added, while suppressing a laugh. “He always answers the phone saying ‘Land of the free, home of the brave, one of the brave speaking.’ He tries his best to be funny.”

Pau hasn’t always been just a joker in the office. He served four years as a light-armored vehicle crewman with the 2nd Light Armored Reconnaissance Battalion, Camp Lejeune, N.C.

“I requested Hawaii, it was a good chance to get closer to some of my family, it is also where my wife’s family lives,” said Pau.

“I love the islands, so many things to do here, and I feel closer to my roots. It’s just one step closer to going home to Samoa. I haven’t had the chance to go there yet,” Pau mentioned.

In the meantime he explores island traditions and sports similar to those in Samoa.

“Spear-fishing is a great time, I do that as much as I can.”

Pau says celebrating his heritage is not just a month-long thing. He said he knows



PAU

where his heart is and it’s in Samoa. Looking in the mirror he is reminded of his heritage, daily. It’s not just his family traits; it’s other more tribal features — like his tattoos.

“One thing I would like to do is get a Pea, (traditional Samoan tattoo). It’s a Samoan thing,” Pau said.

The traditional art of tatua, or tattooing, was a great rite of passage for Samoan warriors. The tattoo stretches from the waist to the knees. They are so large that European explorers mistook them for short leggings, according to Stephen G. Gilbert author of “Tattoo

History.” Getting tattooed is one way people embrace their heritage and keep old traditions alive, according to Pau.

“Another thing we always say he should do is perform in one of those local shows they put on at luaus. He would be perfect for it,” said Nale.

Nale is not the only person who thinks Pau looks the part.

“My wife has mentioned it before,” said Pau. “She always tells me I should do it as a second job on the weekends. I think it would be fun.”

ON THE MENU			
AT ANDERSON HALL			
<b>Today</b> <i>Lunch</i> Beef Balls Stroganoff Baked Fish Fillet Macaroni and Cheese Garlic Roasted Potato Wedges Mixed Vegetables Raisin Drop Cookies Fruit Pies	<b>Sunday</b> <i>Brunch/Dinner</i> Swiss Steak w/Mushroom Gravy Glazed Rock Cornish Hens Rice Pilaf Mashed Potatoes Southern Style Green Beans Yellow Cake w/Butter Cream Frosting Salad Bar	<b>Tuesday</b> <i>Lunch</i> Chicken Parmesan Cajun Fish Fillet Steamed Rice Boiled Egg Noodles Simmered Asparagus Oatmeal Raisin Cookies Fruit Pies	<i>Dinner</i> Meat Loaf Pork Ham Roast Mashed Potatoes Tossed Green Rice Cauliflower Combo Brownies Fruit Pies
<i>Dinner</i> Tacos (Ground Beef) Chicken Enchiladas Chili Conquistador Burritos Refried Beans Mexican Rice Raisin Drop Cookies Fruit Pies	<b>Monday</b> <i>Lunch</i> Beef Stew Baked Fish Fillets Baked Macaroni and Cheese Steamed Rice French Fried Okra Oatmeal Cookies Fruit Pies	<i>Dinner</i> Southern Fried Chicken Beef Balls Stroganoff Parsley Buttered Potatoes Boiled Egg Noodles Simmered Pinto Beans Oatmeal Raisin Cookies Fruit Pies	<b>Thursday</b> <i>Lunch</i> Salisbury Steak Barbecue Chicken Rice Pilaf Oven Browned Potatoes Corn on the Cob White Cake w/Lemon Cream Frosting Fruit Pies
<b>Saturday</b> <i>Brunch/Dinner</i> Roast Turkey Chicken Cordon Bleu Mashed Potatoes Boiled Egg Noodles Spice Cake w/Lemon Cream Frosting Sugar Cookies Fruit Pies	<i>Dinner</i> Italian Veal Steaks Braised Pork Chops, Bone In O’Brien Potatoes Steamed Rice Peas w/Onions Oatmeal Cookies Fruit Pies	<b>Wednesday</b> <i>Lunch</i> Chili Macaroni Roast Turkey Grilled Cheese Sandwich Mashed Potatoes Glazed Carrots Brownies Fruit Pies	<i>Dinner</i> Beef Yakisoba Orange Chicken Fried Rice Steamed Rice Fried Cabbage w/Bacon Brown Gravy White Cake w/Lemon Cream Frosting Fruit Pies



Here's a Sobering Thought

Even a little alcohol can affect your judgment, balance and coordination. The fact is, almost half of the riders who die in solo motorcycle crashes have been drinking. Play it safe. Don't start drinking until you've finished riding.





# Word to Pass

## Parents, Students Asked to Complete Survey

The results of the 4th Annual HQ USPACOM survey, a customer satisfaction survey, mailed April 28 to military families of the approximately 15,000 children attending Hawaii public schools, will be compared to the previous three years of results in order to determine the impact of initiatives by the Joint Venture Education Forum, individual schools and the Hawaii Department of Education.

Surveys have been mailed to military parents who have children in Hawaii public schools, and to students in grades 5 to 12. All parents and students are encouraged to complete the survey before Tuesday. Surveys are also available online at [www.websrg.com/hawaiischools](http://www.websrg.com/hawaiischools).

In the past, the views of military families in Hawaii regarding the quality of Hawaii's public schools have varied considerably, but previous years' surveys have shown marked improvements in the perceptions of the public schools.

U.S. Pacific Command Commander Admiral William J. Fallon, encourages military parents to complete this year's survey, advising that, "The thoughtful, accurate data you provide will help PACOM and the Hawaii DOE measure progress on our established priorities."

For more information, call Dr. Allen Awaya, JVEF coordinator, at 477-2543.

## Volunteers Sought to Place Flags for Memorial Day

It's that time of the year again. Memorial Day is just around the corner and the National Memorial Cemetery of the Pacific staff is looking for volunteers to place flags upon the graves, Saturday, in preparation for Memorial Day ceremony to be held Sunday.

Once again, the Marine Corps Base Hawaii Motorcycle Association has been charged with placing flags in the center portion of the cemetery and everyone is invited to lend a hand, regardless of what you ride or drive.

Volunteers should gather at the lookout point just outside MCB Hawaii, Kaneohe Bay's front gate at 8 a.m. for a brief on the route before heading out to Punchbowl at 8:15 a.m. Those coming from the Leeward side may elect to meet the group at Punchbowl around 8:30 a.m. instead.

For more information, call Tim Chrockrem at 257-0509, ext. 8313.

## Motorcycle Clubs Host 18th Annual Candlelight Run

In remembrance and honor of all armed forces members who came before, all motorcyclists are invited to join the Vietnam Vets and Legacy Vets motorcycle clubs' motorcycle parade to the National Memorial Cemetery of the Pacific on Sunday.

Registration will begin at 4:30 p.m. at Kakaako Waterfront Park, located at the ocean-end of Cooke Street, and the procession will depart promptly at 5 p.m. for the ceremony at the cemetery.

Everyone is invited to the party at the Fleet Reserve Association, on Valkenburg Street just off Nimitz Highway, following. There will be live music, prize giveaways and Brudda Dave's famous home-made spaghetti. Presale tickets for the party are \$10 per person or \$18 per couple. Tickets on the day of the event are \$12 per person and \$20 per couple.

To purchase tickets, call 286-2698 or 371-9439.

## Honolulu Zoo Sets Aside Day to Appreciate Military

All active and retired armed services members and their families are invited to enjoy Military Appreciation Day at the Honolulu Zoo, June 4 from 10 a.m. to 4 p.m., at no charge.

The day will begin with a concert by the U.S. Marine Corps band, followed by a blessing, hula, parade of the colors, welcoming remarks, and more musical entertainment through the day.

In addition to visiting the zoo animals, for the keiki, there will be opportunities to participate in face painting, animal-mask coloring, a feed-the-animals game and a hands-on skull/bio-fact table.

Be sure to arrive early as the first 5,000 armed forces personnel and their family members will receive a free picnic lunch.

Military ID cardholders can park for free at Kapiolani Community College where a free shuttle bus service will

operate from 9:30 a.m. to 4:30 p.m., to and from the zoo.

Armed services personnel and their families should enter the zoo at the Monsarrat Avenue gate across the Waikiki Shell parking lot. The zoo's main gate on Kalakaua Avenue will be open for the general public's use.

## Color it Fun With Sesame Street Live Friends

Red, yellow and blue are the primary colors of Elmo, Big Bird and Cookie Monster. Mix them together and discover a rainbow of "Sesame Street Live" friends in the production of "Elmo's Coloring Book" at the Blaisdell Concert Hall, June 16 to 26.

Join Elmo and his friends as they explore ancient Egypt, the land of the dinosaurs and a musical junkyard, with Professor Art and his helpers, the Palettes, through their drawings. The colors begin to vanish as the characters perform an array of musical numbers, including: "Fuzzy and Blue," "Red-Hot Tango," and "Yellow Polka." Along the way, they learn the importance of sharing, diversity and acceptance of others — even those with no color at all.

Each "Sesame Street Live" production features timeless lessons for all ages. Through the razzle-dazzle of a full-blown Broadway-quality production, children learn about patience, cooperation and teamwork. Adults will appreciate the high-tech stagecraft and clever scripts.

Tickets go on sale Saturday and cost \$11 for all opening-night seats and are \$15 thereafter. A limited number of premium seats will also be available for \$19. A fee of \$1 will be added to all ticket prices.

To charge tickets by phone, call Ticketmaster at (877) 750-4400 or purchase them online at [www.ticketmaster.com](http://www.ticketmaster.com).

For more information, call 591-2211 or visit [www.sesamestreetlive.com](http://www.sesamestreetlive.com).

## 4-H Invites Public to Farm Fair

4-H members will feature their livestock in the second annual Hawaii 4-H Farm Fair which will be held at Kualoa Ranch from June 24 through 26 and is open to the general public. Fair hours will be from 10 a.m. to 9 p.m. on June 24 and 25, and from noon to 5 p.m. on June 26. Admission and parking will be free.

4-H members from across the state will show their swine, dairy, beef and lamb projects. 4-H Market Swine and Beef shows will take place June 23 at 9:30 am. The 4-H Market Lamb and Dairy Show will follow on the same day at 1 pm. The Market Swine and Beef Showmanship event will take place on June 24 at 9:30 am and the Market Lamb and Dairy Showmanship event will follow on that day at 1 pm. The purpose of the showmanship contest is to determine how well each 4-H member is able to handle his or her animal. There will also be a livestock evaluation competition between counties on June 22 starting at 9:30 a.m. On June 25, an auction of dairy, beef, swine and lamb will be held at 1 p.m.

4-H members participating in this event are from 9 through 19 years old. As part of their project, members have raised their animals and maintained project records. The livestock show is the culmination of their project work.

Besides the livestock show, the fair will also feature 4-H fashion and cooking displays, food booths, games for children, a farmer's market, craft vendors, displays of local agricultural products, a chili cook-off on June 25. Preserve and pie-making contests that are open to the public, corn on-the-cob and watermelon eating contests, nightly entertainment, 4-H hands on learning experiences and other educational programs.



Photo Courtesy of MCCS Marketing

# A night to remember

Fathers and daughters do the “Macarena” at the Sixth Annual Father-Daughter Dance, held May 14 at The Officers’ Club’s Lanai Ballroom. The annual, formal event brought together a total of 270 fathers and daughters.

## Liberty Bus Schedule

### Fridays

**1st run to Waikiki**  
6:15 p.m., Arrive MCX Annex  
6:20 p.m., Depart MCX Annex  
6:25 p.m., Arrive E-Club  
6:35 p.m., Depart E-Club  
7:15 – 7:35 p.m., Arrive Fort DeRussy

**2nd run to Waikiki**  
9:05 p.m., Depart MCX Annex  
9:10 p.m., Arrive E-Club  
9:25 p.m., Depart E-Club  
10:05 – 10:25 p.m., Arrive Fort DeRussy

**Final run to Waikiki**  
1:05 a.m., Depart E-Club  
1:15 a.m., Arrive MCX Annex  
1:25 a.m., Depart MCX Annex  
2 – 2:25 a.m., Arrive Fort DeRussy

### Saturdays

**1st run from Waikiki**  
7:50 p.m., Depart Fort DeRussy  
8:30 – 8:50 p.m., Arrive MCX Annex

**2nd run from Waikiki**  
12 a.m., Depart Fort DeRussy  
12:40 – 1 a.m., Arrive E-Club

**Final run from Waikiki**  
3 a.m., Depart Fort DeRussy  
3:25 – 3:35 a.m., Arrive E-Club  
3:40 a.m., Depart E-Club  
3:45 a.m., Arrive MCX Annex



For more information, call Motor “T” at 257-2607.

## quotable

Anything you’re good at contributes to happiness.

— Bertrand Russell

## MARINE MAKEPONO

HAWAIIAN FOR “MARINE  
BARGAINS”

### Automobiles

**’95 Nissan Quest GXE**, fully loaded, new timing belt. Asking \$5,000 or best offer. Call Jim at 257-3900 or 230-0000 and leave a message.

**’92 Nissan Maxima**, new brakes. Asking \$3,000 OBO. Call Jim at 257-3900 or 230-0000 and leave a message.

### Motorcycles

**’97 Suzuki GSX-R600**, 18k miles, DynoJet Stage 1 jet kit, NGK spark plugs, EBC HH pads, Goodridge braided lines, Galfer wave rotors, Yoshimura RS-3 bolt-on exhaust system, Pirelli Diablo tires, JTS sprockets and 520 chain, frame sliders, NRC race billet engine covers, and more. Asking \$4,200 OBO. Call Mark at 477-8321 (days) or 626-1717 (evenings).

### Miscellaneous

**Moving sale**, solid white oak kitchen table w/four chairs, \$480; carpets 35 feet by 15 feet for base housing, \$120; Whirlpool washer and dryer only nine-months-old, \$400; black futon, \$65; Whirlpool refrigerator, \$150; five-piece bedroom set, \$450; microwave, \$40; bicycles, \$20. Call Jim at 257-3900 or 230-0000 and leave a message.

*Ads are accepted from active duty and retired military personnel, their family members and MCB Hawaii civil service employees.*

*The deadline for submitting ads is 4:30 p.m. the Friday of the week prior to publication. Forms may be filled out Monday through Friday between 7:30 a.m. and 4:30 p.m. at the MCB Hawaii Public Affairs Office, located in Building 216, Room 19, at Kaneohe Bay.*

*For more information, call 257-8836 or 257-8837.*